Index to Contents, Jan.-Dec., 1934

The following is a Summary of articles which have appeared in the twelve issues of The Manufacturing Confectioner during 1934.

Production

(See also Raw Materials)

Eric Lehman Chats on Holiday Packages.....January
Moisture Spoils Sugar Boilings (Digest).....January
Measuring Rancidity (Digest).....January
Applying Water-Soluble Colors to Fatty Foodstuffs (Digest).....January
Fumigants for Insect Control in the Food Plant, by E. A. Back.....February
Eric Lehman Chats on Hard Candies and Small Packages.....February
Traces of Copper May Cause Trouble to the Food Manufacturer (Digest).....February
Colorimetric Determination of Fluorine (Digest)....March
Purification of Substances by Electrodialysis (Digest).....March
Adventures in Making Fine Summer Pieces, by George A. Eddington.....March
Eric Lehman Chats on One-Pound Boxes of Assorted Chocolates Up to $1.00.....March
Eric Lehman Chats on Chocolate Bars and Easter Candies.....April
Eric Lehman Chats on $1.25 and $1.50 Chocolates.....May
New Apparatus for Determination of Size Distribution of Particles in Fine Powders (Digest).....May
Some Aspects of Carbohydrate Metabolism (Digest)..May
Electrolytic Oxidation of Aldoses (Digest).....June
Temperature and Humidity Control, by W. E. Lowell.....June
Eric Lehman Chats on Marshmallows, Fudge and Caramels.....June
Suggested Dry Room for Creams, Jellies, Marshmallows.....August
Rolled Cream Centers, by James A. King.....August
Plant Efficiency, by Dale G. Steeley.....August
The Utilization of Wood for the Production of Foodstuffs, Alcohol and Glucose (Digest).....August
Sea Water (Digest).....August
An Automatic Modified Falling-Sphere Viscometer (Digest).....August
U. S. Dept. of Agriculture—Notices of Judgment Under the Food and Drugs Act: No. 20716 (Digest).....August
Choose the Right Bait to Combat Plant Pests (Digest).....August
Should Copper Be Coated With Tin? (Digest).....August
The Dehydrating Effect of a Carbohydrate—Poor Diet and Its Practical Utility (Digest).....August
A New Color Reaction for the Micro-Estimation of D-fructose (Digest).....August
New Mold for Gluconi Acid (Digest).....August
Eric Lehman Chats on Bars and Penny Pieces..September
Plain and Fancy Licorice Candies, by George A. Eddington.....October
Eric Lehman Chats on Chewy Candy and Salted Nuts.....October
Antioxidants for Fats and Oils (Digest).....October
Canning of Dry Materials in Vacuo and in Inert Atmospheres (Digest).....October
Eliminating Stale, Metallic Flavor From Strawberry Ice Cream (Digest).....October
Wear of Metals (Digest).....October
Cream Centers, by Dr. Stroud Jordan.....November
Eric Lehman Chats on Cordial Cherries, Pan Work and Home-Mades.....November
Methods of Determining Sulphur Dioxide in Food Products (Digest).....December
Patents—Regular Monthly Feature.
Stepping Up Sales Through Quality.....December
Modern Machinery and Candy Plant Equipment, by Talbot Clendening.....December
The Annual Overhauling and Inventory, by George A. Eddington.....December
Candy Clinic Review for 1934, by Eric Lehman..December
The Mail Bag—Regular Monthly Feature.

Raw Materials

Scientific Control of Grinding in the Chocolate Industry, by R. Harold Morgan.....January
Color Tests for Bitter Almond Oil and for the Oil of Apricots (Digest).....January
Sugar-Setting Powers of Commercial Powdered Pectins (Digest).....January
The Alkalinity of Glass and Its Effect on Vanilla Extract (Digest).....January
Manufacture of Levulose and Government Economy (Digest).....January
Large Scale Experiments in Sulphuring Apricots (Digest).....January
Metals and Condensed Milk (Digest).....January
Maize (Digest).....January
Progress in the Baking and Confectionery Trades (Digest).....January
Citric Acid Direct From Lemons, Reported in Italy (Digest).....January
Fruit Pectin, Where It Belongs, and How to Use It, by Wm. A. Rooker.....February
Barium as a Normal Constituent of Brazil Nuts (Digest).....February
Peanuts: Their Products and By-Products (Digest).....February
An Investigation of Quebrachitol as a Sweeping Agent for Diabetics (Digest).....February
Investigations on Fruit Products (Digest).....February
Maraschino Cherries in Brandied and Wine Syrups (Digest).....February
Report on the Determination of Foreign Fat in Cacao Butter (Digest).....February
Report on the Determination of Milk Proteins in Milk Chocolate (Digest).....February
Turkish Figs Have Gone Modern (Digest).....February
Making Up Color Solutions (Digest).....February
Orange Extracts (Digest).....February
Maple Products (Digest).....February
Jelly Preparations (Digest).....February
Starches of Commerce (Digest).....February
Chemical Studies of Frozen Fruits (Digest).....February
Report on Analysis of Flavors (Digest).....February
Cranberry Jelly (Digest).....February
The Detection of the Adulteration of Cacao Butter (Digest).....February
The Manufacture of Deuterium and Its Compounds (Digest).....March
The Terminology of Sugars (Digest).....March
Pectin From Dried Grape Marc (Digest).....March
Identification of Flavoring Constituents of Commercial Flavors (Digest).....March
Flavors in the Art of Candy-Making, by George A. Eddington.....April
Consider Color in the Art of Good Candy-Making, by George A. Eddington.....May
The Sugar Tree, by Irvin I. Gage.....May
Freezing Points and Osmotic Pressures of Lactose Solutions (Digest).....May
Lactose (Milk Sugar) Becomes a Food (Digest).....May
Adventures in Coconut Candies, by George A. Eddington.....June
Antiseptic and Sterilizing Power of Oil of Cinnamon, Etc. (Digest).....June
Spectrographic Investigations of Gum Acacia (Digest).....June
Dextrose as an Industrial Commodity (Digest).....June
Chocolate Evaluation (Digest).....June
The Action of Pyridine on Sugars (Digest).....June

Index to Contents, Jan.-Dec., 1934

The following is a Summary of articles which have appeared in the twelve issues of The Manufacturing Confectioner during 1934.

Production

(See also Raw Materials)

Eric Lehman Chats on Holiday Packages.....January
Moisture Spoils Sugar Boilings (Digest).....January
Measuring Rancidity (Digest).....January
Applying Water-Soluble Colors to Fatty Foodstuffs (Digest).....January
Fumigants for Insect Control in the Food Plant, by E. A. Back.....February
Eric Lehman Chats on Hard Candies and Small Packages.....February
Traces of Copper May Cause Trouble to the Food Manufacturer (Digest).....February
Colorimetric Determination of Fluorine (Digest)....March
Purification of Substances by Electrodialysis (Digest).....March
Adventures in Making Fine Summer Pieces, by George A. Eddington.....March
Eric Lehman Chats on One-Pound Boxes of Assorted Chocolates Up to $1.00.....March
Eric Lehman Chats on Chocolate Bars and Easter Candies.....April
Eric Lehman Chats on $1.25 and $1.50 Chocolates.....May
New Apparatus for Determination of Size Distribution of Particles in Fine Powders (Digest).....May
Some Aspects of Carbohydrate Metabolism (Digest)..May
Electrolytic Oxidation of Aldoses (Digest).....June
Temperature and Humidity Control, by W. E. Lowell.....June
Eric Lehman Chats on Marshmallows, Fudge and Caramels.....June
Suggested Dry Room for Creams, Jellies, Marshmallows.....August
Rolled Cream Centers, by James A. King.....August
Plant Efficiency, by Dale G. Steeley.....August
The Utilization of Wood for the Production of Foodstuffs, Alcohol and Glucose (Digest).....August
Sea Water (Digest).....August
An Automatic Modified Falling-Sphere Viscometer (Digest).....August
U. S. Dept. of Agriculture—Notices of Judgment Under the Food and Drugs Act: No. 20716 (Digest).....August
Choose the Right Bait to Combat Plant Pests (Digest).....August
Should Copper Be Coated With Tin? (Digest).....August
The Dehydrating Effect of a Carbohydrate—Poor Diet and Its Practical Utility (Digest).....August
A New Color Reaction for the Micro-Estimation of D-fructose (Digest).....August
New Mold for Gluconi Acid (Digest).....August
Eric Lehman Chats on Bars and Penny Pieces..September
Plain and Fancy Licorice Candies, by George A. Eddington.....October
Eric Lehman Chats on Chewy Candy and Salted Nuts.....October
Antioxidants for Fats and Oils (Digest).....October
Canning of Dry Materials in Vacuo and in Inert Atmospheres (Digest).....October
Eliminating Stale, Metallic Flavor From Strawberry Ice Cream (Digest).....October
Wear of Metals (Digest).....October
Cream Centers, by Dr. Stroud Jordan.....November
Eric Lehman Chats on Cordial Cherries, Pan Work and Home-Mades.....November
Methods of Determining Sulphur Dioxide in Food Products (Digest).....December
Patents—Regular Monthly Feature.
Stepping Up Sales Through Quality.....December
Modern Machinery and Candy Plant Equipment, by Talbot Clendening.....December
The Annual Overhauling and Inventory, by George A. Eddington.....December
Candy Clinic Review for 1934, by Eric Lehman..December
The Mail Bag—Regular Monthly Feature.

Raw Materials

Scientific Control of Grinding in the Chocolate Industry, by R. Harold Morgan.....January
Color Tests for Bitter Almond Oil and for the Oil of Apricots (Digest).....January
Sugar-Setting Powers of Commercial Powdered Pectins (Digest).....January
The Alkalinity of Glass and Its Effect on Vanilla Extract (Digest).....January
Manufacture of Levulose and Government Economy (Digest).....January
Large Scale Experiments in Sulphuring Apricots (Digest).....January
Metals and Condensed Milk (Digest).....January
Maize (Digest).....January
Progress in the Baking and Confectionery Trades (Digest).....January
Citric Acid Direct From Lemons, Reported in Italy (Digest).....January
Fruit Pectin, Where It Belongs, and How to Use It, by Wm. A. Rooker.....February
Barium as a Normal Constituent of Brazil Nuts (Digest).....February
Peanuts: Their Products and By-Products (Digest).....February
An Investigation of Quebrachitol as a Sweeping Agent for Diabetics (Digest).....February
Investigations on Fruit Products (Digest).....February
Maraschino Cherries in Brandied and Wine Syrups (Digest).....February
Report on the Determination of Foreign Fat in Cacao Butter (Digest).....February
Report on the Determination of Milk Proteins in Milk Chocolate (Digest).....February
Turkish Figs Have Gone Modern (Digest).....February
Making Up Color Solutions (Digest).....February
Orange Extracts (Digest).....February
Maple Products (Digest).....February
Jelly Preparations (Digest).....February
Starches of Commerce (Digest).....February
Chemical Studies of Frozen Fruits (Digest).....February
Report on Analysis of Flavors (Digest).....February
Cranberry Jelly (Digest).....February
The Detection of the Adulteration of Cacao Butter (Digest).....February
The Manufacture of Deuterium and Its Compounds (Digest).....March
The Terminology of Sugars (Digest).....March
Pectin From Dried Grape Marc (Digest).....March
Identification of Flavoring Constituents of Commercial Flavors (Digest).....March
Flavors in the Art of Candy-Making, by George A. Eddington.....April
Consider Color in the Art of Good Candy-Making, by George A. Eddington.....May
The Sugar Tree, by Irvin I. Gage.....May
Freezing Points and Osmotic Pressures of Lactose Solutions (Digest).....May
Lactose (Milk Sugar) Becomes a Food (Digest).....May
Adventures in Coconut Candies, by George A. Eddington.....June
Antiseptic and Sterilizing Power of Oil of Cinnamon, Etc. (Digest).....June
Spectrographic Investigations of Gum Acacia (Digest).....June
Dextrose as an Industrial Commodity (Digest).....June
Chocolate Evaluation (Digest).....June
The Action of Pyridine on Sugars (Digest).....June

Pectin Jelly Formula Clinic, by Evan L. Rhoads.....July
Gelatin—Its Use in Marshmallow Work, by F. E. Robinson .....August
Various Starches—Various Uses, by George E. Corson .....August
Possibilities of Cane Sugar in Candy, by Dr. Whitman Rice .....August
Ethylene Gas Removes Husks From Walnuts (Digest) .....August
Recent Acquisitions Regarding the Bio-Chemistry of Cacao (Digest).....August
Corn in China (Digest).....August
Sugar Sirup (Digest).....August
Microdetermination of Lactose (Digest).....August
The Preparation of Crystalline Lactic Acid (Digest) .....August
Use of Some Micro-Organisms in Sugar Analysis (Digest) .....August
Citrus Fruit Products (Digest).....August
Pectin Studies (Digest).....September
Pumpkin Oil Has Possibilities (Digest).....September
Storage Change in Eggs (Digest).....September
Chocolate (Digest) .....September
Plain and Fancy Licorice Candies, by George A. Eddington .....October
Natural and Synthetic Menthol (Digest).....October
Vitamin B Concentrate (Digest).....October
Analytical Constants and Peanut Butter (Digest)..October
Fancy Dress Fruits—Glace or Candied (Digest)....October
Oat Hulls as a Source of Vitamins B and G (Digest) .....October
Apple Juice Concentrates (Digest).....October
Raffinose (Digest) .....October
Vitamins in Dried Yeast (Digest).....November
Dry Sugar Refining (Digest).....November
Florida Grapefruit Oil (Digest).....November
Pectin and Its Uses (Digest).....November
Evaluation and Determination of Tragacanth (Digest) .....November
Determining Glucose in Sirups and Beverages (Digest) .....November
Beta Lactose (Digest).....November
Fundamentals of the Strength Test for Fruit Juices (Digest) .....November
A Survey of Walnut Position in England, 1932 (Digest) .....November
A Study of the Chemical Composition of the Chufa Nut (Digest) .....November
Agar Production and Uses (Digest).....November
Determination of Coumarin in Plant Material (Digest) .....November
Commercial Sugar and Observations on Its Use (Digest) .....November
Making Lecithin From Soy Bean (Digest).....November
Beta-h-Fructosidase (Invertase) (Digest).....November
Spectrometric Detection of Biacetyl (Digest)....November
Reports on Coloring Matter in Foods (Digest)...December
General Survey and Investigation of Agar (Digest) .....December
Banana or Pisang Flour (Digest).....December
Some Newer Aspects of Glycerol (Digest).....December

Packaging

Thermoplastic Cements (Digest).....January
Specialization Is New Note in Cellulose Bag Packaging, by Nevin I. Gage.....February
Fourth Packaging Exposition, New York, March 12-16 .....February
Modernized Candy Packages, by Ka[illegible]ch...March
Fourth Annual Packaging Exposition, W. Wilmer .....April
New Products at the Packaging Exposition .....April
Plastic Containers in Merchandising, by Franklin E. Brill.....May
The Power of Appetite Appeal, by L. B. Steele.....July
Bar Wrappers and Small Cellulose Packages.....August
Blue Light Speeds Rancidity (Digest).....August
Effective Packing for Shipments, Industrial Packaging Association .....September
Metal Foil Packaging, by F. H. Dr[illegible] .....September
Gift Ware for Candy Containers, by Dale Cameron .....September
Hinged Cover Box.....September
Glorified Cellulose Bags, by Nevin I. Gage.....September
What Makes the Best Seller in $1.00 Box Chocolates? .....September
Modernized by Degrees.....September
Juvenile Christmas Boxes, by C. S. Reid.....September
Bulk Goods Manufacturers Turn to Bag Packaging, by Gale Cameron.....October
Effect of the Wrapping Materials on the Fat of Fatty Foods (Digest).....November

Sales, Distribution and Merchandising

Opportunities for Candy Salesmen Under Code, by George H. Williamson.....January
Human Stuff in Selling Dealers, by Charles L. Low .....January
Why Should 5 Per Cent Be Basis of Salesmen's Commissions? by George J. Heiser.....January
Better Times for Salesmen Predicted at Chicago Convention .....January
Salesman-Dealer Relationships, by Charles L. Low .....February
Raise Prices and Standardize Counts, Jobbers Ask Manufacturers .....February
Joe Jobber Says.....February
Candy Merchandising .....February, October
What the Government Report Will Say on Candy Distribution Study, by E. J. Carroll.....March
See 3 for 10c Doomed.....April
Here's How a Chain Buyer Buys.....June
Resale Price Control Is Justified, by E. J. McCoy...August
"Selling Below Cost" Rules in the Code, by George F. Brewer .....August
A Trade Mark Primer for Candy Manufacturers, by Walter C. Hughes.....October
Why Not Feature 1½-Lb. Box in $1.00 Chocolates? .....October
A Candy Credit Manager Gives His Ideas, by W. F. Sherrill.....November
It's the Average Sales That Counts.....December
Legal Aspects of the Resale Price Maintenance Plan, by Max L. Burger.....December
Stepping Up Sales Through Quality.....December
A Timely Sales Letter Idea.....December
How Credit and Sales Manager Should Team Up for Customer Selection, by James J. Mullen....December
Selling in Terms of the Dealer, by Charles L. Low .....December
Salesmen's Slants—Regular Monthly Feature.

The Candy Clinic

Holiday Packages .....January
Hard Candies and Small Packages.....February
Assorted One-Pound Boxes of Chocolates Up to $1.00 .....March
Easter Candies, and Chocolate Bars.....April
$1.25-$1.50 Chocolates .....May
Marshmallows, Fudge, Caramels.....June
Gums, Jellies, Undipped Bars.....July
Summer Candies and Packages.....August
Bars and Penny Pieces.....September
Home-Mades, Cordial Cherries, Panned Goods..September
Chewy Candies and Salted Nuts.....October

Management

Ten Ways to Reduce Refrigeration Costs (Digest)..January
Increasing Output in Small Chocolate Factories (Digest) .....January
Employe Loyalty Vital Factor in Growth of Canadian Chain, by Frank O'Connor.....January
The Development of Air-Conditioning (Digest)...February
Bibliography of Information on Air-Conditioning (Digest) .....November
The Annual Overhauling and Inventory, by George A. Eddington .....December
Trade Marks—Regular Monthly Feature.

Miscellaneous

Candy Industry Presents Its Official Brief Against the Tugwell Bill, by W. Parker Jones.....January

NRA Asks Wage Facts for Manufacturers' Code.....January
Here's the Complete Code!.....February
N. C. A. Convention and Exposition.....February
A. R. C. Convention, May 21, 22.....February
Complete Story on Candy Manufacturers' Code Public Hearing, by U. V. Wilcox.....March
Why Smoking Gratifies (Digest).....March
Report on Cocoa and Chocolate Hearing.....March
Specialty Manufacturers' Fight Single Shift at Hearing.....March
Wholesalers' Code Hearing, by U. V. Wilcox.....March
This Is War.....March
What the Government Report Will Say on Candy Distribution Study, by E. J. Carroll.....March
U. S. Supreme Court Rules Out Chance Packages, by Walter C. Hughes.....March
The Copeland Bill, by L. V. Burton.....April
Results of Wholesalers' Code Post-Hearing Sessions.....April
The "Coming Back" Show.....April
Dangerous Trends in Industrial Codes, Monopoly! by Paul H. Nystrom.....May
Code Authority Nominees Named for Candy Manufacturing Industry.....May
National Confectioners Plan Convention Program.....May
Western Convention Prepares Regional Set-Up Under Code.....May
A. R. C. Convention Program All Set for June 7-9, New York.....May
Food Adulteration Today (Digest).....June
Manufacturers Elect Their Code Authority.....June
Among the Convention Speakers.....June
The Convention Program.....June
Manufacturers Launch Administrative Stage of Recovery at N. C. A. Convention.....July
The Code Explanation of Its Provisions, by Pat J. Taft.....July
Retail Confectioners' Convention Dwells on Business Building Ideas.....July
Management Problems Under the Code, by Charles Reitell.....July
Seen at the Show.....July
Southern Wholesalers Line Up Under Code at Convention.....August
U. S. Department of Agriculture (Digest).....August
Candy at 1934 World's Fair.....September
Old-Time Tine Shop (Digest).....August
Manufacturers' Code Authority Names Important Committees.....
Duties of Field Men of Manufacturers' Code Authority.....
U. S. Dept. of Agriculture (Digest).....
Code Budget Calls for $222,050.....
There Are Times When It's Best to Sell Candy (Digest).....
Retail Confectioners' Cost Survey Reported A. R. C......Octob
Chewing Gum Base (Digest).....Octobe
The Factor E (Digest).....October
Government Control in Hungary (Digest).....October
Food and Character (Digest).....October
Official NRS Interpretations.....November
Telling the Story of Candy, by Noel Coventry..November
Views on Cuba and Our Reciprocal Trade Agreement, by Charles William Taussig.....November
Trade Practice Complaints Plan Approved by NRA.....November
Review of Industry Conditions Points to Better Prospects for 1935.....December
Trends in the Candy Manufacturing Industry....December
Associated Industries—Regular Monthly Feature.
Candy Man's Calendar—Regular Monthly Feature.
New Booklets—Regular Monthly Feature.

Author's Index

Back, E. A. Fumigants for Insect Control in the Food Plant.....February
Brewer, George F. "Selling Below Cost" Rules in the Code.....August
Brill, Franklin E. Plastic Containers in Candy Merchandising.....May
Burger, Max L. Legal Aspects of the Resale Price Maintenance Plan.....December
Burton, L. V. The Copeland Bill.....April
Cameron, Gale. Gift Ware for Candy Containers..
.....September
Clendening, Talbot. Modern Machinery and Candy Plant Equipment.....December
Corson, George E. Various Starches—Various Uses.....August
Bulk Goods Manufacturers Turn to Bag Packaging.....October
Coventry, Noel. Telling the Story of Candy....November
Dahill, Edward. Effective Packing for Shipment
.....September
Drexler, F. H. Metal Foil Packaging.....September
Eddington, George A. Adventures in Making Fine Summer Pieces.....March
Flavors in the Art of Candy-Making.....April
Consider Colors in the Art of Good Candy-Making.....May
Adventures in Coconut Candies.....June
Plain and Fancy Licorice Candies.....October
The Annual Overhauling and Inventory.....December
Gage, Nevin I. Specialization Is New Note in Cellulose Bag Packaging.....February
The Sugar Tax.....May
Glorified Cellulose Bags.....September
Glendenning, Talbot. Machinery.....December
Heiser, George. Why Should 5 Per Cent Be Basis of [illegible]en Commission?.....January
Hughes, W. C. U. S. Supreme Court Rules Out Chance Packages.....March
A Trade-Mark Primer for Candy Manufacturers.....November
Jones, W. Parker. Candy Industry Presents Its Official Brief Against the Tugwell Bill.....January
Jordan, Dr. Stroud. Cream Centers.....November
King, James. Boiled Cream Centers.....August
Koch, Karl F. Modernized Candy Packages....March
Lehman, Eric. Holiday Packages.....January
Hard Candies and Small Packages.....February
One-Pound Boxes of Assorted Chocolates Up to $1.00.....March
Chocolate Bars and Easter Candies.....April
$1.25 and $1.50 Chocolates.....May
Marshmallows, Fudge and Caramels.....June
Bars and Penny Pieces.....September
Chewy Candy and Salted Nuts.....October
Cordial Cherries, Pan Work and Home-Mades.November
Candy Clinic Review for 1934.....December
Lowe, Charles L. Human Stuff in Selling Dealers..January
Salesman-Dealer Relationships.....February
Selling in Terms of the Dealer.....December
Lowell, W. E. Temperature and Humidity Control.....June
McCo[illegible], D. J. Resale Price Control Is Justified...August
Morgan, F[illegible]arold. Scientific Control of Grinding.....Chocolate Industry.....January
[illegible] Ho[illegible]e Credit and Sales Man[illegible]
[illegible] Team[illegible] for Customer Selection
.....December
Nyst[illegible], Paul. Monopoly, Dangerous Trends i[illegible]nquer[illegible]ial Codes.....May
O'Connor[illegible] Employe Loyalty Vital Factor in [illegible] Canadian Chain.....January
Reid, C[illegible] [illegible]ile Christmas Boxes.....September
Reitell, C[illegible] Management Problems Under the C[illegible].....July
Rl[illegible] [illegible]. Pectin Jelly Formula Clinic.....July
Rogers, [illegible]nan. Possibilities of Candy Sugar i[illegible].....August
Robinson, [illegible] Gelatine—Its Use in Marshmallow W[illegible].....August
Rooker, Wm. [illegible] Pectin.....February
Sherrill, W. [illegible]an. Credit Manager Gives His Ide[illegible].....November
Steele, L. F. The Power of Appetite Appeal.....July
Steeley, D[illegible] Plant Efficiency.....August
Taft, P. J. The Code Explanation of Its Provisions..July
Taussig, Charles William. Views on Cuba and Our Reciprocal Agreement.....November
Wilcox, U. V. Complete Story on Candy Manufacturers Code Public Hearing.....March
Wholesalers' Code Hearing.....March
Wilmer, R. [illegible]. Fourth Annual Packaging Exposition.....April
Williamson, George E. [illegible]s for Candy Salesmen Under Code.....January
Review of Industry Co[illegible].....December